BEVERAGES

Blue Lagoon — 120
A Vibrant Blue Refresher With Bright Citrus-inspired Character And A Crisp, Refreshing Finish.

Blue Ocean — 120
A Cool, Vibrant Beverage Offering Refreshing Character And A Smooth, Enjoyable Finish.

Blue Curacao — 120
A Colourful Classic With Vibrant Citrus-inspired Flavours And A Refreshingly Smooth Finish.

Passion Fruit — 120
A Lively Fruit-forward Refresher With Tropical Character And A Bright, Refreshing Finish.

Iced Boba Coffee — 200
Chilled Coffee With A Playful Boba Twist, Combining Smooth Coffee Character With Refreshing Appeal.

Fresh Lime Water / Soda — 79/98
Fresh Lime Blended With Chilled Water Or Soda For Crisp Citrus Refreshment.

SOUPS & SHORBAS

Cream Of Tomato — 109
Velvety Tomato Soup With Balanced Tanginess And Creamy Richness In Every Comforting Spoonful.

Cream Of Chicken — 139
Silky, Creamy Chicken Soup With Savoury Depth And A Comforting, Satisfying Finish.

Veg Clear Soup — 109
A Light Vegetable Broth Highlighting Fresh Flavours, Delicate Aromas And Gentle Warmth.

Chicken Clear Soup — 139
A Delicate Chicken Broth With Clean Savoury Notes And Comforting Warmth.

Veg Sweet Corn Soup — 109
Smooth Sweet Corn Soup With Natural Sweetness And A Gentle Savoury Balance.

SOUPS & SHORBAS

Chicken Sweet Corn Soup — 139
Sweet Corn And Tender Chicken Come Together In A Smooth, Comforting Broth.

Veg Hot & Sour Soup — 109
A Lively Indo-chinese Soup Balancing Spicy Heat, Tangy Notes And Fresh Vegetables.

Chicken Hot & Sour Soup — 139
A Bold Indo-chinese Broth Combining Tender Chicken, Vibrant Tang And Warming Spice.

Veg Manchow Soup — 109
A Robust Vegetable Soup With Aromatic Indo-chinese Flavours And An Irresistible Crispy Topping.

Chicken Manchow Soup — 139
A Savoury Chicken Soup With Bold Indo-chinese Flavours And A Satisfying Crispy Finish.

Fish Coriander Soup — 229
Delicate Fish And Fresh Coriander Combine In A Light, Aromatic Seafood Broth.

Bone Shorba — 189
A Deeply Savoury Bone Broth With Warming Character And Comforting Traditional Appeal.

Mutton Shorba — 139
A Traditional Mutton Broth Offering Aromatic Spices, Savoury Richness And Comforting Warmth.

STARTERS

Pomfret Fish Single Pc (Fried / Tandoori) — 1000
Premium Pomfret, Prepared Fried Or Tandoori, With A Crisp Or Smoky Finish.

Lobster Single Pc (Fried / Tandoori) — 1000
Premium Lobster Prepared Fried Or Tandoori, Showcasing Distinctive Seafood Richness And Flavour.

Tandoori Mutton / Barra — 746
Robust Mutton Marinated With Aromatic Spices And Tandoor-cooked For A Smoky, Flavourful Finish.

Lamb Chop Fry — 834
Seasoned Lamb Chops Cooked To Develop A Savoury Crust While Retaining Their Natural Richness.

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STARTERS

Chicken Shami Kebab — 279
Finely Minced Chicken Kebabs Seasoned With Delicate Spices For A Soft, Tender Texture.

Mutton Shami Kebab — 401
Aromatic Minced Mutton Kebabs With A Delicate Texture And The Rich Flavour Of Traditional Spices.

Veg Seekh Kebab — 239
A Savoury Vegetarian Kebab Seasoned With Aromatic Spices And Cooked For A Roasted Finish.

Chicken Seekh Kebab — 292
Minced Chicken Seasoned With Aromatic Spices, Skewered And Grilled For A Smoky, Tender Finish.

Mutton Seekh Kebab — 442
Rich Minced Mutton Kebabs Grilled On Skewers For A Succulent Texture And Smoky Aroma.

Veg Hara Bhara — 198
A Flavourful Vegetarian Starter Featuring Green Vegetables And Herbs With A Delicately Spiced Finish.

Choice Of Paneer Tikkas — 309
In Flavours Like, Classic Tikka (Spiced), Malai (Creamy), Achari (Pickled) & Mint (Haryali).

Choice Of Chicken Tikkas — 348
In Flavours Like, Classic Tikka (Spiced), Malai (Creamy), Achari (Pickled) & Mint (Haryali).

Chicken Tandoori Half / Full — 288/559
Classic Tandoori Chicken Marinated With Aromatic Spices For A Smoky Exterior And Juicy Centre.

Fried Chicken Half / Full — 296/575
Seasoned Chicken Fried To Golden Crispness While Retaining A Tender, Juicy Centre.

Tangdi Tandoori Arabian Style — 629
Succulent Chicken Drumsticks With Aromatic Arabian-style Seasoning And A Smoky Tandoor Finish.

Fish Fry — 845
Seasoned Fish Fried To Golden Crispness While Preserving Its Delicate Texture And Natural Flavour.

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STARTERS

Fish Finger 719
Tender Boneless Fish Coated And Fried To Golden Crispness For A Satisfying Bite.

Fish Tikka 825
Marinated Fish Pieces Cooked At High Heat For Aromatic Spices And A Lightly Charred Finish.

Tandoori Prawn 449
Succulent Prawns Marinated With Aromatic Spices And Tandoor-cooked For A Juicy, Smoky Finish.

Crispy Fried Prawn 449
Tender Prawns Coated And Fried To Golden Crispness For A Delicate, Savoury Crunch.

INDO-CHINESE

Veg Noodles 198
Wok-tossed Noodles With Fresh Vegetables And Savoury Seasonings For Classic Indo-chinese Flavour.

Egg Noodles 215
Wok-tossed Noodles With Egg And Aromatic Seasonings For A Satisfying, Savoury Finish.

Chicken Noodles 249
High-heat Wok-tossed Noodles With Tender Chicken And Bold, Savoury Indo-chinese Flavours.

Veg Fried Rice 209
Fragrant Rice Stir-fried With Vegetables And Seasonings For A Light, Savoury Finish.

Egg Fried Rice 225
Fluffy Rice Wok-tossed With Egg And Aromatic Seasonings For A Satisfying Indo-chinese Classic.

Chicken Fried Rice 259
Wok-tossed Rice With Tender Chicken And Aromatic Seasonings For A Hearty, Savoury Meal.

Veg Manchurian 279
Vegetable Dumplings Coated In A Tangy, Savoury Indo-chinese Sauce With Bold Flavour.

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INDO-CHINESE

Chicken Manchurian 339
Tender Chicken Bites Coated In A Bold, Tangy Sauce With Classic Indo-Chinese Character.

Chilly Paneer 289
Soft Paneer Tossed With Chillies, Vegetables And Indo-chinese Seasonings For A Spicy, Savoury Finish.

Chilly Chicken 339
Tender Chicken Tossed With Chillies And Aromatic Seasonings For A Bold Indo-chinese Flavour.

Chilly Prawn 418
Succulent Prawns Tossed With Chillies And Aromatic Seasonings For A Vibrant, Spicy Finish.

Chilly Fish 653
Delicate Fish Combined With Chillies And Aromatic Seasonings For A Lively Indo-chinese Preparation.

Dragon Chicken 383
Boldly Seasoned Chicken In A Vibrant Indo-chinese Sauce, Crafted For Lovers Of Fiery Flavours.

Dragon Prawn 449
Succulent Prawns Coated In Bold Indo-chinese Seasoning For A Fiery, Aromatic Finish.

Dragon Fish 718
Delicate Fish Paired With Aromatic Spices And A Bold Indo-chinese Sauce For A Spirited Finish.

Chicken Lollipop Dipping Sauce 347
Crisp Chicken Lollipops With Tender Centres, Served With A Complementary Dipping Sauce.

Chicken Lollipop With Sauce 389
Golden Chicken Lollipops Coated In A Savoury, Aromatic Sauce For A Flavourful Finish.

Paneer 65 289
Crisp Paneer Seasoned With Bold Spices For A Vibrant, South Indian-Inspired Flavour.

Chicken 65 339
Crispy Chicken With Bold Seasoning And Aromatic Spices For A Satisfying, Flavour-packed Bite.

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INDO-CHINESE

Paneer Pepper Salt 323
Soft Paneer Tossed With Pepper, Salt And Aromatic Seasonings For A Distinctive Savoury Finish.

Chicken Pepper Salt 339
Tender Chicken Wok-tossed With Pepper, Salt And Aromatics For A Clean, Bold Flavour.

Veg Kothe 268
Savoury Vegetable Dumplings Prepared Indo-chinese Style For A Satisfying Crunch And Flavourful Finish.

Ginger (Chicken / Fish / Paneer) 350
Your Choice Of Chicken, Fish Or Paneer Prepared With Aromatic Ginger For A Distinctive Savoury Finish.

Garlic (Chicken / Fish / Paneer) 350
Your Choice Of Chicken, Fish Or Paneer Enhanced With Aromatic Garlic And Savoury Indo-chinese Seasoning.

SALAD, PAPAD & RAITA

Fresh Greens Salad 89
Crisp, Fresh Greens Served With Natural Textures, Vibrant Colours And Refreshing Simplicity.

Kachumbar Salad 99
Freshly Chopped Vegetables Deliver A Juicy Crunch With A Lively, Tangy Indian-style Finish.

Papad Dry / Fry 29
Thin Lentil Wafers, Dry-roasted Or Fried, Deliver A Light, Satisfying Crunch.

Masala Papad 65
Crisp Papad Topped With Chopped Vegetables And Indian Spices For A Tangy, Savoury Bite.

Plain Curd 75
Smooth, Creamy Yoghurt Offers Cooling Simplicity Alongside Richly Spiced Indian Dishes.

Boondi Raita 88
Chilled Yoghurt, Savoury Boondi And Gentle Spices Create A Cooling, Delicately Textured Accompaniment.

SALAD, PAPAD & RAITA

Fruit Raita / Pineapple Raita — 120
Creamy Chilled Yoghurt With Fruity Sweetness Offers Refreshing Balance To Rich Indian Flavours.

MUTTON MAIN COURSE

Mutton Masala — 439
Tender Mutton Simmered In A Richly Seasoned Onion-tomato Gravy With Aromatic Indian Spices.

Mutton Tawa Masala — 439
Robust Mutton Cooked With Aromatic Spices In A Rich, Intensely Flavoured Tawa-style Masala.

Mutton Rogan Josh — 439
A Classic Mutton Preparation Featuring Aromatic Spices And A Richly Coloured, Flavourful Gravy.

Nalli Nihari — 495
Slow-cooked Mutton Shanks In A Rich, Aromatic Gravy With Deep, Savoury Character.

Bhuna Gosht — 439
Tender Mutton Cooked In Reduced Masala For Concentrated Spices And An Intensely Savoury Finish.

Keema Kaleji — 439
Minced Meat And Liver Cooked With Aromatic Spices For A Rich, Hearty And Savoury Preparation.

Mutton Paya — 459
Traditionally Slow-cooked Mutton Trotters In A Richly Spiced Preparation With A Comforting, Hearty Character.

Dabba Gosht — 910
Hearty Mutton Prepared With Aromatic Spices For A Richly Seasoned, Comforting Traditional Experience.

Mutton Laal Maas — 450
Bold, Spice-forward Mutton In An Intensely Aromatic Gravy Inspired By Rajasthan's Celebrated Culinary Tradition.

Mutton Gharwala — 450
Homestyle Mutton Simmered With Traditional Spices For A Hearty, Rustic And Comforting Meal.

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MUTTON MAIN COURSE

Mutton Kolhapuri — 450
Tender Mutton In A Robust, Spice-forward Gravy Inspired By The Bold Flavours Of Kolhapuri Cuisine.

Mutton Hyderabadi — 450
Succulent Mutton In A Richly Aromatic Gravy Inspired By Hyderabad's Distinctive Culinary Traditions.

Mutton Handi — 450
Hearty Mutton Prepared In Traditional Handi Style With Aromatic Spices And Comforting Depth.

Kadahi Gosht — 450
Robust Mutton Cooked In A Richly Seasoned Kadahi-style Preparation With Bold Indian Spices.

Mutton Angara — 450
Richly Spiced Mutton With A Distinctive Smoky Character, Crafted For Lovers Of Bold Flavours.

CHICKEN MAIN COURSE

Chicken Masala — 347
Tender Chicken Simmered In A Richly Seasoned Onion-tomato Gravy With Aromatic Indian Spices.

Butter Chicken — 347
Tender Chicken In A Silky Tomato-based Gravy Enriched With Butter And Delicately Balanced Spices.

Chicken Afghani — 347
Creamy, Delicately Spiced Chicken Prepared With A Rich Marinade And Subtle Smoky Notes.

Chicken Tawa Masala — 347
Tender Chicken Cooked With Aromatic Spices On A Hot Tawa-style Base For Concentrated Flavour.

Chicken Angara — 347
Chicken In A Bold, Richly Seasoned Gravy With A Distinctive Smoky-spiced Character.

Batair Ka Salan — Quail Curry — 389
Delicate Quail Simmered In A Richly Seasoned Indian Gravy For A Distinctive Culinary Experience.

CHICKEN MAIN COURSE

Chicken Curry 347
Tender Chicken Simmered In An Aromatic Indian Curry Gravy For A Timeless, Comforting Meal.

Chicken Kolhapuri 347
Tender Chicken In A Bold, Aromatic Gravy Inspired By The Vibrant Spice Traditions Of Kolhapur.

Chicken Hyderabadi 347
Succulent Chicken In A Richly Aromatic Gravy Showcasing The Distinctive Culinary Character Of Hyderabad.

Chicken Muglhai 347
Tender Chicken Enveloped In A Rich, Aromatic Gravy Inspired By The Refined Traditions Of Mughlai Cuisine.

Chicken Kadahi 347
Flavourful Chicken In A Robust, Aromatic Kadahi-style Preparation, Perfect With Freshly Baked Indian Breads.

Chicken Handi 347
Comforting Chicken Prepared In Traditional Handi Style With Aromatic Spices And Hearty Indian Flavours.

Chicken Gharwala 347
Homestyle Chicken Simmered In Aromatic Indian Spices For A Comforting, Hearty And Satisfying Meal.

OTHER NON VEG MAIN COURSE

Fish Tikka Masala 478
Tandoor-kissed Fish Combined With A Rich, Aromatic Masala Gravy For Layered Seafood Flavours.

Machli Ka Salan 499
Delicate Fish Simmered In Fragrant Indian Spices For A Richly Flavoured, Satisfying Curry.

Prawn Masala 498
Succulent Prawns Cooked With Onions, Tomatoes And Aromatic Spices For A Bold, Flavourful Seafood Curry.

Egg Masala 222
Eggs Simmered In A Richly Seasoned Masala Gravy For A Comforting Indian Main Course.

EGG MAIN COURSE

Egg Tawa Masala — 222
Eggs Prepared With Aromatic Spices In A Rich Tawa-style Masala For A Bold, Savoury Finish.

Egg Curry — 222
Eggs Simmered In Aromatic Indian Curry Gravy For A Simple, Satisfying And Timeless Classic.

VEG & PANEER MAIN COURSE

Toor Dal — 186
Creamy Yellow Lentils Seasoned With Aromatic Spices For A Comforting And Wholesome Indian Classic.

Chana Masala — 229
Hearty Chickpeas Simmered In A Robust Onion-tomato Masala With Aromatic Indian Spices.

Veg Sabji — 237
Seasonal Vegetables Cooked With Aromatic Indian Spices For A Wholesome, Flavourful And Satisfying Preparation.

Kaju Curry — 290
Cashews Combined With A Rich, Aromatic Gravy For A Smooth, Creamy And Delicately Nutty Flavour.

Kaju Tawa Masala — 325
Rich Cashews In An Aromatic Tawa-style Masala, Offering Indulgent Texture And Distinctive Indian Flavours.

Malai Kofta / Veg Kofta — 220
Delicate Vegetarian Koftas In A Rich, Flavourful Gravy For A Satisfying And Indulgent Dining Experience.

Butter Paneer Masala — 255
Soft Paneer Simmered In A Creamy Tomato Gravy Enriched With Butter And Aromatic Spices.

Paneer Tawa Masala — 255
Paneer Cooked With Vegetables And Aromatic Spices On A Hot Tawa-style Base For Concentrated Flavour.

Paneer Angara — 255
Soft Paneer In A Richly Spiced Gravy With A Distinctive Smoky Character And Bold Flavour.

VEG & PANEER MAIN COURSE

Paneer Tikka Masala — 265
Tandoor-charred Paneer Enveloped In A Rich, Aromatic Masala Gravy For A Satisfying Finish.

Kadahi Paneer — 255
Soft Paneer In A Rich, Aromatic Kadahi-style Gravy, Bringing Classic Indian Flavours To Your Table.

Palak Paneer — 255
Soft Paneer Paired With Smooth, Flavourful Spinach Gravy For A Timeless And Comforting Indian Classic.

INDIAN BREADS

Roomali Roti — 22
Delicately Thin, Soft Flatbread, Perfect For Scooping Up Rich Gravies And Traditional Curries.

Tandoori Roti — 23
Rustic Whole-wheat Flatbread Baked In The Tandoor For A Lightly Crisp, Smoky Finish.

Butter Tandoori Roti — 28
Tandoor-baked Flatbread Finished With Butter For A Soft Texture And Richer Flavour.

Khamiri Roti — 30
Traditionally Fermented Indian Bread With A Soft, Substantial Texture And Distinctive Character.

Butter Khamiri Roti — 36
Soft, Fermented Khamiri Bread Enriched With Butter For A Warm, Aromatic Finish.

Lachcha Paratha — 45
Golden, Flaky Layered Flatbread With A Delicate Crispness And Satisfying Texture.

Missi Roti — 49
Rustic Gram-flour Flatbread Seasoned With Aromatic Spices For A Wholesome, Savoury Bite.

Plain Naan — 58
Soft, Tandoor-baked Naan With A Lightly Charred Exterior, Perfect For Rich Indian Gravies.

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INDIAN BREADS

Butter Naan 68
Freshly Baked Naan Finished With Butter For A Soft Texture And Rich, Inviting Aroma.

Garlic Naan 79
Soft Tandoor-baked Naan Infused With Aromatic Garlic For A Fragrant, Savoury Finish.

BIRYANIS & RICE

Chicken Dum Biryani 228
Aromatic Rice And Tender Chicken Slow-cooked In Dum Style For Deeply Infused Flavour.

Chicken Masala Biryani 246
Fragrant Rice Layered With Richly Seasoned Chicken Masala For A Bold, Satisfying Biryani.

Mutton Dum Biryani 336
Tender Mutton And Aromatic Rice Slow-cooked In Dum Style For A Richly Layered Flavour.

Mutton Masala Biryani 376
Fragrant Rice Combined With Rich Mutton Masala For A Hearty, Spice-forward Biryani Experience.

Prawn Masala Biryani 488
Succulent Prawns, Aromatic Rice And Vibrant Masala Combine In A Distinctive Seafood Biryani.

Egg Biryani 209
Fragrant Rice Combined With Egg And Aromatic Spices For A Satisfying Biryani Classic.

Veg Biryani 188
Aromatic Rice Cooked With Assorted Vegetables And Spices For A Colourful, Flavourful Vegetarian Classic.

Butter Khichdi 158
Soft Rice And Lentils Enriched With Butter For A Creamy, Comforting And Wholesome Preparation.

Steam Rice 124
Fluffy Steamed Rice With Delicate Flavour, Perfectly Complementing Rich Gravies And Traditional Curries.

BIRYANIS & RICE

Jeera Rice 144
Fragrant Rice Tempered With Toasted Cumin For A Delicate Aroma And Distinctive Savoury Character.

DESSERT

Gulab Jamun 60
Soft, Syrup-soaked Milk Dumplings Offering Delicate Sweetness And The Timeless Comfort Of An Indian Classic.

Sizzling Chocolate Brownie 199
A Rich Chocolate Brownie Served Sizzling For A Warm, Indulgent Dessert Experience.

Sizzling Chocolate Brownie With Ice Cream 245
Warm, Decadent Chocolate Brownie Paired With Cool Ice Cream For An Irresistible Contrast Of Textures.

Tiramisu Cake 199
An Elegant, Creamy Layered Dessert With Delicate Coffee-inspired Character And A Sophisticated Finish.

Mango Pudding 199
Smooth, Creamy Mango Pudding Offering Fruity Sweetness And A Refreshing Finish To Your Meal.